



*Carrboro & Southern Village*  
**FARMERS' MARKET**  
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**Recipe of the Week**

**August 26, 2006**

**Butternut Squash Gratin**  
*from Sheila Neal, Market Staff*

**Ingredients**

2 pounds butternut squash\*  
2 thin leeks\*, pale green and white parts only  
Clove of garlic\*, peeled and sliced in two  
4 tablespoons butter  
Salt and black pepper  
1 cup grated Gruyere cheese or Chapel Hill Creamery's Hickory Grove\*  
1 cup whole milk  
1 bay leaf\*  
1 wedge of onion\*

**Procedure**

Preheat oven to 425 degrees. Rub the inside of an ovenproof casserole dish with cut side of garlic and a tablespoon of butter.

In a saucepan, bring the milk, bay leaf and onion wedge to a boil over medium high heat, stirring often. Once at a boil, set aside discarding onion but leaving bay leaf.

Meanwhile, peel the butternut squash and slice in half length-wise. Remove seeds and slice the squash crosswise into 1/8" slices.

Remove the end of the leeks, slice in half and then into thin slices. Rinse well.

Place half of the squash evenly into the casserole, cover with half the leeks and sprinkle with salt and pepper. Next add half the cheese and dot with half the butter. Add the remaining squash evenly over the first layer, then the rest of the leeks and sprinkle with salt and pepper followed by the remaining cheese and butter. Add the hot milk to the casserole tucking the bay leaf under some squash and bring back to a boil on the stove top. Once at a boil, place into oven for about 25 minutes until golden brown.

Serves 6

\*found at Market